

sushi & sashimi

NIGIRI (1pc)

salmon 4
hamachi 5
sea bream 6
scallop 6
sea urchin 7
chu toro tuna 9
bluefin tuna 7
shrimp 4
mackerel 4

SASHIMI (3pcs)

salmon 12
hamachi 12
sea bream 14
scallop 14
sea urchin 18
chu toro tuna 17
bluefin tuna 15

MAKI / ROLLS (8pcs)

AVOCADO CRUNCH 14

avocado, cucumber, mango, shiso aioli, puffed rice

CALIFORNIA 16

blue crab, sesame seeds, avocado, cucumber, tobiko caviar, yuzu mayonnaise

SPICY SALMON 15

atlantic salmon, endive, scallion, sesame-sriracha sauce

SPICY TUNA 15

ahi tuna, scallion, cucumber

DYNAMITE 14

tempura tiger shrimp, avocado, chive, mango sauce, nanami togarashi

ABURI / TORCHED SUSHI (6pcs)

GRINGO SALMON 16

togarashi mayo, serrano pepper

SESAME TUNA 17

sesame oil, black sesame sauce

EBI (SHRIMP) 17

shrimp, pesto aioli, aonori

SPECIALTY

POKE WRAP 18

chopped ahi tuna, spicy poke sauce, toasted black sesame, bubu are

SMOKIN' KOMBU CURED TUNA 16

ahi tuna, charred citrus fruit, umeboshi plum dressing

HAMACHI NOBU STYLE 18

shaved serrano, cilantro, yuzu ponzu

SUSHI & SASHIMI TASTER 19

chef kazuhiko's selection of sushi & sashimi

WABI SABI 15

hamachi tartare, wasabi pickles, yuzu tobiko, nori


ocean wise.
A SUSTAINABLE CHOICE

(vg) = vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.